

Mini Lemon Almond Cakes with Osa

Baked Cakes

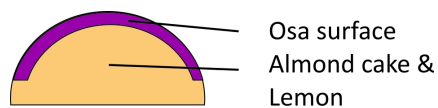


RECIPE QUANTITY	60 small cakes	RECIPE NUMBER	GB60311
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Mini Lemon Almond Cakes with Osa

890 g Almond cake & Lemon	31.39oz
200 g Orangeosa Filling Orange Orange Praline Cream, firm	7.05oz
200 g Blueberrynosa, blueberry filling	7.05oz
200 g Mascaronosa, mascarpone filling	7.05oz
200 g Frambonosa, raspberry filling	7.05oz
200 g Coffeenosa, coffee filling	7.05oz

Structure



Basic recipe

Almond cake & Lemon

225 g California 1:1, almond paste	7.94oz
150 g icing sugar	5.29oz
120 g fresh egg yolks	4.23oz
50 g fresh eggs	1.76oz
4.2 g lemon zest 1 pc, fresh	0.15oz
2 g vanilla extract	0.07oz
180 g fresh egg whites	6.35oz
75 g granulated sugar	2.65oz
135 g pastry flour type 400	4.76oz
70 g butter melted	2.47oz

Blend the California almond paste and the icing sugar. Gradually add the yolks, the whole eggs, the lemon zest and vanilla extract. Whip the egg whites with sugar to stiff peaks. Fold the meringue into the base. Lastly, fold in the remaining ingredients.

Almond cake

Pipe the cake mixture into half sphere silicon moulds of 3cm/ 1,2 inches diameter and bake until golden brown.
Baking temperature: 190°C/ 374°F
Baking time: approx. 12 minutes

Unmould when the cakes are cold.

Finishing

Melt the Osa at 32-34°C/ 89.6-93.2°F and pipe on the bottom of a half sphere silicon mould of 3cm/ 1,8 inches diameter. Delicately press the baked Lemon Almond cakes on top and store in the refrigerator for 30 minutes. Unmould.

FELCHLIN PRODUCTS

DC76 Frambonosa, raspberry filling
DF33 Mascaronosa, mascarpone filling
DF41 Blueberrynosa, blueberry filling
DK17 Coffeenosa, coffee filling
DK26 Orangeosa Filling Orange
Praline Cream, firm
KK43 California 1:1, almond paste